G1808X, G1838X, G1848X
DEEP FAT FRYERS

USERS INSTRUCTIONS

SECTION 1 - GENERAL DESCRIPTION

SECTION 2 - LIGHTING and OPERATIONS

SECTION 3 - COOKING HINTS

SECTION 4 - CLEANING and MAINTENANCE

These appliances have been CE-marked on the basis of compliance with the Gas Appliance Directive for the Countries, Gas Types and Pressures as stated on the Data Plate.

These appliances MUST BE installed by a competent person in compliance with the INSTALLATION AND SERVICING INSTRUCTIONS and National Regulations in force at the time. Particular attention MUST be paid to the following:

Gas Safety (Installation & Use) Regulations

Health and Safety at Work Act

Furthermore, if a need arises to convert the unit for use with another gas, a competent person must be consulted. Those parts which have been protected by the manufacturer MUST NOT be adjusted by the User.

Users should be conversant with the appropriate provisions of the Fire Precautions Act and the requirements of the Gas Safety Regulations. in particular the need for regular servicing by a competent person to ensure the continued safe and efficient performance of the Appliance.

Upon receipt of the User's Instruction manual, the installer should instruct the responsible person(s) of the correct operation and maintenance of the appliance.

This equipment is ONLY FOR PROFESSIONAL USE, and shall be operated by QUALIFIED persons. It is the responsibility of the Supervisor or equivalent to ensure that users wear SUITABLE PROTECTIVE CLOTHING and to draw attention to the fact that, some parts will, by necessity, become VERY HOT and will cause burns if touched accidentally.

T100472 Ref. 1

Falcon Foodservice Equipment

HEAD OFFICE AND WORKS

Wallace View, Hillfoots Road, Stirling. FK9 5PY. Scotland

AFE SERVICE CONTACT -

PHONE - 01438 363 000 FAX - 01438 369 900

AGA FOODSERVICE EQUIPMENT

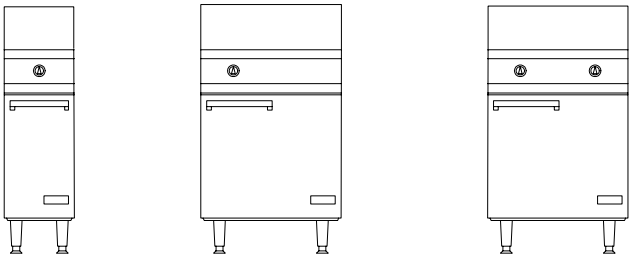
SECTION 1 - GENERAL DESCRIPTION

The units are provided with wire mesh basket(s) which may be located upon the pan rear for draining etc. A removable dust cover is provided to be placed over the pan(s) when not in use. A pan strainer is positioned in the cool zone at the pan bottom to collect oil sediment during the cooking operation.

Oil temperature is controlled by an adjustable users thermostat and a pre-set safety thermostat.

The multifuncional gas control has the pilot, main gas and flame failure controls built in. If the pilot flame should extinguish for any reason, or if the main gas supply is turned off the burner will shut down until the lighting procedure is repeated.

A spark igniter is fitted to light the pilot and a drain valve is located within the controls compartment to empty the pan when necessary.



G1808X G1838X G1848X

Figure 1

User Thermostat

This is an adjustable setting device which will provide frying temperatures up to 190°C.

Safety Thermostat

This is pre-set at the factory. In the event of a thermostat failure the safety stat will shut the gas off at the pilot and main burners should the oil temperature rise above 230°C.

This device can be reset by a push of the red button.

Gas Control

Situated at the top side of the multifunctional control, the control knob is set correctly when the appropriate symbol is alongside the pointer. (See Figure 2)

Flame Failure Device

Operated by the pilot flame. If the pilot becomes extinguished, gas will be shut off from the main burner.

Warning

If the pilot is turned off for any reason, wait a minimum of three minutes before attempting to relight it. The burner gas control is built-in to the flame failure device and the method of operation is detailed below

SECTION 2 - LIGHTING and OPERATION

Lighting

A 20 second delay (approx.) will occur between establishing a pilot flame and burner ignition.

Operating The Fryer

The unit will operate automatically with the burner going out when the desired temperature is reached. No further operation of the control knob is necessary until the cooking cycle is over

Choice of Frying Medium

A good quailty vegetable oil is preferred. However, pure edible dripping may be used providing that the thermostat setting does not exceed 180°C. The smoke point will be reached above such a setting and the fat will break up and deteriorate.

Important

In order to meet the requirements of the Fire Precautions Act 1971, the unit should always be turned off when unattended.

Initial Charging Of The Pan

Prior to first time use, the pan should be thoroughly cleaned using hot water and detergent. Rinse and dry upon completion.

Make sure that the drain valve is closed. Fill the pan with oil up to the level indicated by the strip on the well rear. Approximate capacity is :

G1808X - 13kg G1838X - 22kg

G1848X - 2 x 13kg

If solid fat is used, remove the basket supports from the pan bottom(s). Apply the fat in small pieces and melt at a thermostat setting of 120°C. Add fat until the required level has been achieved. Solid fat should always be melted at a low setting. Set the frying temperature when the fat has disappeared.

Lighting The Burner

Warning

After turning off the pilot for any reason, wait **at least 5 minutes** before attempting to relight.

Ensure that there is cooking oil in the pan before lighting. The thermostat must be turned off (fully anti-clockwise).

A 20 second delay (approx.) will occur between establishing a pilot flame and burner ignition.

The pilot has to be lit using the following procedure:

a) Push control knob in and turn to pilot position. (See Figure 2)

b) Continue to hold knob in. Press igniter fully inwards and release, the spark should light pilot. If the pilot does not light, continue to press and release igniter button until pilot lights.

c) When pilot is lit, hold control knob in for 20 seconds then release.

d) Check pilot remains lit. If the pilot is extinguished when knob is released, wait at least 3 minutes before repeating from Step 1.

Main burner may now be lit as follows :

a) Light pilot as above and wait 30 seconds.

b) Set thermostat to 190°C.

c) Turn control knob to MAIN position (Figure 2) and check burner lights.

d) Having lit burner turn thermostat to required setting if other than 190°C.

To Turn Main Burner OFF

Return control knob to pilot position (see Figure 2). This will extinguish main burner whilst leaving pilot lit.

To Turn Pilot Burner OFF

Push control knob in and turn to OFF position. (Figure 2)

Heat-Up Time

It takes 12-14 minutes for frying temperature to reach 190°C from room temperature.

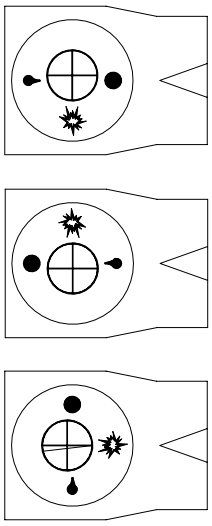


Figure 2 - Gas Supply Control Positions

SECTION 3 - COOKING HINTS

Frying Chips

Set the thermostat to 180°C for dripping or 190°C for oil. Each basket will hold 1.8kg (max.) of raw chips.

Cook for 4 - 6 minutes according to size and type of potato. Slightly longer frying times are required when using dripping. The output will be marginally less also.

Slow Blanching

This may be necessary when large quantities of chips are required at peak periods. This process consists of pre-frying at a thermostat setting of 150°C. The frying time is 3 - 5 minutes.

Fast Blanching

This should be carried out at a setting of 180°C for dripping or 190°C for oil. Frying time is 2 - 4 minutes.

Finishing chips prepared by either blanching method should be carried out within 3 hours at a thermostat setting of 180°C for dripping or 190°C for oil. frying time is 1 - 2 minutes. Serve immediatley for best results as further storage should be avoided.

Frying Fish

Take out the baskets and fry the fish on the basket support grid at a temperature of 180°C. Remove the portion with a regular hand held fish lifter. Small quantities of fish may be prepared in the basket(s) with the following method achieving the best results:

Dry the fish well and season the basket by immersing in the hot fat. Place the portion in the basket and lower it slowly into the pan. This will reduce the risk of the portion sticking to the basket.

Other Types of Food

Food suitable for preparation by deep frying has a particular cooking temperature where the best results are obtained. The following thermostat settings are recommended but may be varied to suit individual tastes. Such settings are only valid when vegetable oil is used as the frying medium. The maximum setting for dripping should never exceed 180°C.

The following information is simply a guide. Culinary opinion is subjective thereby any values should be considered to be approximate.

With the exception of potatoes, fried food is generally coated with one of the following :

Milk and Flour, Egg and Crumbs, Batter or Pastry

i.e. Whitebait, potato croquettes,
fillet of fish, samosas.

The coating helps to protect the food item from the hot oil and a variety of different food can be deep fried including :

Chicken, fish, vegetables, pork, egg, pastries and fruit

Cooking temperatures and times are dependant upon the following :

Class and state of the cooking medium

Quality, size and cut of food item

Pre-heat temperature

Load

Personal preference

Chip Output Chart		
Model	Pre-blanched	Frozen Shoestring
G1808X	36kg (79lbs)	20kg (44lbs)
G1838X	54kg (118lbs)	32kg (70lbs)
G1848X	2 x 36kg (79lbs)	2 x 20kg (44lbs)

SECTION 4 - CLEANING and MAINTENANCE

Shutting Down after Work

When work is done, the gas control knob should be returned to the pilot position (See Figure 2) leaving the pilot lit if required.

Do not use the thermostat knob as a gas control. The burner will re-light when the temperature drops below the dial setting. Before draining, the burner control should be OFF ot avoid accidental burner operation.

Daily Cleaning

Isolate the gas supply and allow the pan contents to cool to a safe temperature. Insert the drain pipe suppied into the drain valve. Open the valve and filter the oil through a strainer into the receptacle. Close the valve and wipe down the stainless steel exterior panels with a cloth wrung out in hot water and detergent. Rinse with clean water and dry thoroughly.

Weekly Cleaning

Carry out the normal daily cleaning procedure. Remove the false pan bottom and strainer and clean seperately. Fill the pan with low sudsing detergent and hot water, just above the normal oil level mark. Allow the pan to soak overnight if necessary. Drain the detergent water away and rinse the pan thoroughly with clean, hot water before wiping dry. Reposition the false bottom and strainer and refill the pan with oil.

Stainless Steel Surfaces

Stainless steel can be easily marked by certain types of scouring pad including nylon types therefore care should be exercised when using these. Always rub along in the grain direction when rubbing stainless steel with a cloth.

Safety Precautions

A stop valve will be fitted in the sas suppy pipe to the unit. The user must be familiar with the device location and operation of the valve to enable isolation in the event of an emergency.

Warning

Do not attempt to clean the fryer with a jet of water or steam clean. Acid or halogen based descaling liquids (e.g. - chlorine) and cleaning powders should similarly never be used. If a smell of gas is evident, isolate the supply and ventilate the area before calling the local Gas Region Supplier.

Take care not to damage the thermostat boss or tubes which are located within the stainless steel guards when cleaning. These are positioned immediately below the fishplate at the front of the fryer pan.

NEVER SEARCH FOR A GAS ESCAPE WITH A NAKED FLAME.

Service -

Contact GFE Service, details on the cover of this manual.